



## Broiled Shrimp and Zucchini

with Sushi Rice, Cilantro & Peanuts



20-30min



2 Servings

Peeling zucchini into ribbons is one of our favorite techniques to give a dish an extra edge without much effort! And something magical happens to the zucchini in this dish—the ribbons get soft and lightly charred and almost melt into a sauce. Delicious broiled shrimp get thrown into the mix, a cilantro-lime dressing trickles over the sushi rice, and chopped peanuts add crunchy texture!



## What we send

- 5 oz sushi rice
- garlic
- 1 lime
- ¼ oz fresh cilantro
- 2 zucchini
- 2 (1 oz) salted peanuts <sup>5</sup>
- 10 oz pkg shrimp <sup>2</sup>

## What you need

- kosher salt & ground pepper
- sugar
- olive oil

## Tools

- fine-mesh sieve
- small saucepan
- vegetable peeler
- rimmed baking sheet

## Allergens

Shellfish (2), Peanuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 650kcal, Fat 16g, Carbs 96g, Protein 38g



### 1. Cook rice

Preheat broiler with top rack 4–6 inches from heat source. Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1½ cups water** and a **pinch of salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 15 minutes. Keep covered until ready to serve.



### 4. Broil zucchini

Place **1 zucchini half** cut-side down on a work surface and, using a peeler, shave lengthwise, creating ribbons; repeat with other half. In a medium bowl, toss **zucchini ribbons** with **remaining garlic**, **1 tablespoon oil**, **½ teaspoon salt**, and a **few grinds of pepper**. Transfer zucchini to a baking sheet and reserve bowl. Broil until just beginning to brown, 4–5 minutes (watch closely).



### 2. Prep ingredients

Meanwhile, finely chop **1 teaspoon garlic**. Juice **lime**. Pick **cilantro leaves** from **stems**; finely chop cilantro stems and half of the leaves together, keeping remaining leaves whole. Trim ends from **zucchini**, then halve lengthwise. Coarsely chop **peanuts**.



### 5. Broil shrimp

Meanwhile, pat **shrimp** dry. In reserved bowl, toss **shrimp** with **1 tablespoon oil** and **¼ teaspoon salt**, and a **few grinds of pepper**.

Place shrimp on top of **zucchini**. Broil on top oven rack until shrimp are opaque and zucchini are charred in spots, 3–4 minutes (watch closely as broilers vary).



### 3. Make dressing

In a small bowl, combine **lime juice**, **half of the chopped garlic**, and **½ teaspoon sugar**. Whisk in **2 tablespoons oil**. Stir in **chopped cilantro** (reserve whole leaves for serving). Season with **½ teaspoon salt** and a **few grinds of pepper**.



### 6. Finish & serve

Drizzle **2 tablespoons of the dressing** over **shrimp** and toss to combine. Fluff rice with a fork, then spoon into bowls. Top with **shrimp** and **zucchini**. Drizzle with **remaining dressing**. Garnish with **chopped peanuts** and **reserved whole cilantro leaves**. Enjoy!